

To what extent are recently developed technological materials that are designed to improve food safety effective in reducing exposure to pathogens and decreasing the risk of foodborne illnesses in the home? (DGAC 2010)

Conclusion


A limited body of inconsistent evidence describes and evaluates contributions to or advances of food safety modalities or practices in the home. These small studies indicate the correct usage of these kinds of products is critical for assessing proper cooking temperature and ensuring adequate reduction of microbial burden on food contact surfaces. Not all thermometers tested, wipes assessed and sanitizers evaluated were accurate or effective in providing correct cooking temperatures or assuring consistent safety against typical foodborne organisms.

Grade: Limited

Overall strength of the available supporting evidence: Strong; Moderate; Limited; Expert Opinion Only; Grade not assignable For additional information regarding how to interpret grades [click here](#).

Evidence Summaries

What is the evidence that supports this conclusion? For more information, click on the Evidence Summary link below.

 [To what extent are recently developed technological materials that are designed to improve food safety effective in reducing exposure to pathogens and decreasing the risk of foodborne illnesses in the home?](#)

Search Plan and Results

What were the search parameters and selection criteria used to identify literature to answer this question? For more information, click on the Search Plan and Results link below.

[Food Safety Technologies](#)